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PUBLIC ROADS

CLAIMS FOR THE ROAD DRAG

Really Holding Back Construction of Good Roads, as Many Believe No Work is Needed.

In an article on "Split Log Drag and How to Use It to Obtain Best Results," Mr. Howard H. Gross, among other things, says:

"A good road is one that is good and serviceable 365 days in the year, a road whereon one may ride or drive with pleasure or have full load without strain upon the horse, vehicle or harness."

"To do this the road must have a hard, smooth surface and offer the minimum of resistance."

"An earth road may be an excellent one today and tomorrow a very bad one. It may be a delight in June and a fright in March. Such roads have the virtue of a hasty horse, they are liable to fall when most wanted."

"The extravagant claims that have been made for the road drag are really holding back the building of good roads. Many have believed that all that was required to have good roads



was to go up and down a stream or mud once or twice, say 'presto,' and behold a good highway. This is sheer nonsense. This loud acclaim of a 'River-to-River road,' made good in an hour or so, is a myth. This famous road was greatly improved by the dragging, but it is not a good road, and never will be until it is thoroughly drained, properly graded and has a hard, durable wearing surface placed upon it."

POOR ROADS ARE EXPENSIVE

American Farmer Pays 25 Cents Mile Per Ton for Carrying Farm Products to Market.

There are 2,100,000 miles of public roads in this country. Only 150,000 miles, or 7 per cent., are improved. All the rest can be fairly described as bad roads. The waste of our natural resources, reckoned as it is, is not only compared to the money waste brought about by this condition of our highways.

It costs the French peasant an average of 12 cents a mile per ton to haul his produce to market. It costs the American farmer an average of 25 cents a mile per ton, or 100 per cent. more than the Frenchman. During the year 1905-1906 hauling of farm produce to shipping points amounted to between forty and forty-five million tons weight. The average haul was 9.4 miles. If the farmers could have done their hauling over French roads, instead of their own inferior ones they would have netted \$58,900,000 more on their crops.

But all the hauling to shipping points is not done by farmers by any means. The interstate commerce commission tells us that in all something like 250,000,000 tons are hauled for shipment every year. The willingness to move this immense volume of freight over poor roads, as against good roads such as France enjoys, costs the country a colossal unnecessary \$305,000,000 a year.

These figures and facts come from the office of Logan Waller Page, the United States director of public works.

BONDS IN NEW YORK STATE

Second issue of \$50,000,000 Was Great-est Thing in Good Road History of Last Year.

The greatest thing in good roads history in 1912 was the action of New York in voting a second state bond issue of \$50,000,000. There was some opposition to the proposition, but it went through with a good majority. New York has led all other states in road improvement. Under the act of 1906 it issued \$50,000,000 worth of road bonds. This it spent at the rate of about \$5,000,000 a year. With what has been spent and with contracts made the whole sum has been disposed of, and so the new \$50,000,000 comes in to continue the work. These huge sums have enabled New York to more than double her mileage of improved roads and to project large plans for trunk lines. Incidentally, it means an increase in the direct tax of about \$2,500,000 yearly.

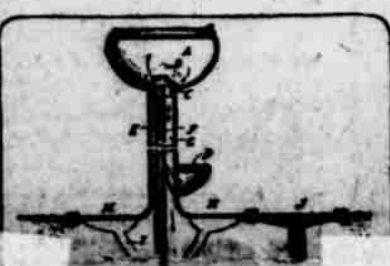
FARM ANIMALS

HORSE TROUGH IS SANITARY

Device Shown in Illustration Will Provide Horse With Clean and Individual Fountain.

(By F. W. FITZPATRICK, in the Scientific American.)

It has been found that the horse trough has proven a prolific means of carrying infection. Hundreds of horses have taken glanders and all sorts of things via that means. Not that the horses touch the iron part of the trough and leave germs there, but simply that a healthy horse drinks immediately after a diseased one and gets the germs, spume, etc., left in the water by the other. The idea suggests itself that the horse be given a hygienic drinking fountain, as is provided for us humans. We can't expect a horse to put his mouth over a little stream shooting in the air, but the device that is roughly sketched herein will do the trick of giving the horse an individual drinking fountain. A is a drinking fount of sufficient size to hold a normal drink for a horse, and set high or low as deemed best for checked or unchecked horses. It is set upon a standard G that serves as a waste pipe. Inside of this is a supply pipe, E and a stopper F. HH are perforated drains around a fountain to carry off the water that is slopped over, and D is a little dog fount that simply catches the waste from the overflow above. At some point near the fountain, where a horse has to



Sanitary Horse Trough.

place his front feet in order to drink from the fountain, would be a platform device J, not unlike a scale platform. Normally the stopper C is in position D and the fount is dry. By a simple system of levers, etc., when a horse approaches to drink he is bound to get his front feet on J (that yields sufficiently to operate the mechanism, but not enough to bother or fuss a horse) which closes down stopper C and opens the valve in E, and as long as he stands there that valve is open and the water is running. When he leaves that position the water is closed off, the stopper rises, and the fount is empty of any residue water. Each horse gets a drink of fresh, clean water and the tank is flushed after every drink. The saving of water over the continuous running tank is also an item in its favor. Plus which, it is an anti-freezing fountain. The water valve can be, as in most hydrants, well below freezing and a self-drainer; and there being no water left in the tank, it is a fount that can be kept in operation all winter. And it would be a simple enough matter to so protect J that that mechanism wouldn't necessarily fill with water and freeze.

LIVE STOCK NOTES.

Rape is a valuable forage plant for hogs.

Red clover makes an excellent pasture for hogs.

An old straw pile is not the worst kind of winter hog pen.

In shipping lambs, keep the culls at home or sell to local buyers.

Keep a record of each sow to determine her worth as a breeder.

Never kill a pig for market or home consumption until it is ripe or fit.

Hogs are among the most cleanly animals if they are given a fair chance.

Avoid an excessive amount of forage that has been more or less affected by frost.

Handle the young boar carefully. Teach him to obey the word, and to walk ahead of you.

Oil meal is greatly relished by lambs and helps greatly in the fine finish obtained in feeding.

When outdoor exercise and sunshine are lacking, the pigs should have a wide variety of feeds.

Arrange for plenty of yard room, and on all fair days keep the sheep in the open air as much as possible.

Fattening sheep must be made to eat as much as possible, but must never be made to turn from their food.

The shoeing of the farm horses should receive the same attention that is given the road horse or the trotter.

It is a great mistake to keep sheep in a warm pen in winter. Their fleeces protect them, and if they are kept dry they will require nothing else.

Corn gruel is not suitable for little pigs. They should have new milk and lime water and gradually this might be thickened with middlings, oatmeal and flaxseed meal.

TASTY PEANUT DISHES

VARIOUS WAYS IN WHICH THE GOOBER IS COOKED.

It Makes Delicious Hash or Rolls—May Be Combined With Macaroni and With Dates.

Since peanuts are relished by most persons, are nutritious and may be readily used by themselves, and in various palatable combinations as an integral part of the diet, they have a legitimate place on the bill of fare.

In concocting peanut dishes very effective combinations can be made with other nuts, with popcorn or puffed rice. Mashed turnips or carrots can be made more tasty by stirring in a cupful of peanuts that have been through a meat grinder. Here are a number of peanut recipes that have been found highly satisfactory, says Good Housekeeping.

Peanut Hash.—Cream one tablespoonful of peanut butter with enough cold water to make a smooth paste, add three-quarters of a cupful of ground peanuts, and two cupfuls of fine chopped cooked potatoes. Mix well, then add one-half a teaspoonful of salt and one-quarter teaspoonful of pepper, with sufficient milk or water to moisten. Melt one tablespoonful of butter in a hot frying pan, simmer in it a teaspoonful of finely minced onion for two minutes; add the potatoes and nuts and cook, with moderate heat, until a brown crust has formed over the bottom, as in making corned beef hash. Turn out upon a platter and serve.

Peanut Rolls.—Mix and sift together two cupfuls of white flour, two cupfuls of graham or entire wheat flour, eight teaspoonfuls of baking powder, and one and a half teaspoonfuls of salt. Dissolve half a cupful of peanut butter in one and a half cupfuls of cold water and stir into the dry ingredients. Add one cupful of chopped peanuts and roll three-fourths of an inch thick. Cut out and bake for fifteen or twenty minutes in a hot oven.

Macaroni and Peanuts.—Cook one cupful of macaroni, broken into one-inch pieces, in boiling salted water until tender; drain and pour cold water through it to separate the pieces. Then add cream sauce made with four tablespoonfuls each of butter and milk, one teaspoonful of salt, one-half cupful of milk, and two cupfuls of chopped peanuts. Pour into a buttered baking dish, cover with buttered crumbs and bake until golden brown in color.

Dates and Peanut Pudding.—Dates and peanuts make an exceptionally good combination. Beat two eggs well, add one cupful of granulated sugar, one cupful of peanuts finely chopped, one-third of a cupful of flour sifted with one teaspoonful of baking powder and one-eighth teaspoonful of salt. Turn into a large layer cake pan, buttered, and bake in a moderate oven about one hour. When cool turn out upon a flat serving dish, sprinkle with two tablespoonfuls of lemon juice and cover with whipped cream.

Mock Bisque Soup.

One-half cup tomatoes, two teaspoonfuls sugar, one-fourth teaspoonful salt, one-half onion stuck with six cloves, sprig parsley, bit of bay leaf, three-fourth cup stale bread crumbs, four cups milk, one-half teaspoon salt, one-eighth teaspoon pepper, one-third cup butter. Scald milk with bread crumbs, onion, parsley and bay leaf. Remove seasonings and rub through a sieve. Cook tomatoes with sugar five minutes, add soda and rub through sieve. Reheat bread and milk to boiling point, add tomatoes and pour at once into tureen over butter, salt and pepper. Serve with crisp crackers.

Steamed Beef.

Take round steak or other beef that is not too stringy, cut into half-inch dice and cook in a double boiler, nearly covered with water, two or three hours, adding salt, pepper and a small piece of butter toward the last. Take the round and other tough portions, cover with cold water and when it will cook slowly to extract the juice. Thicken this and pour over the meat when serving. A fine beef pie can be made by putting the meat and gravy into a baking dish and cover with a rich crust rolled about half an inch thick. Of course one could add an onion, but meat cooked in this way has a delicious flavor all its own.

Onion Soup.

In any form the onion is one of our most valuable vegetables, and this soup should be taken at least once a week. Slice thinly a large Spanish onion, put it into a saucepan with one teaspoonful of salt and a few pepper corns, cover with one pint of water and simmer for twenty minutes. Press all through a colander, put one quart of milk in a double boiler, rub two tablespoonfuls of butter into same quantity of flour. Add to the milk and stir until smooth; now add the onion, reheat and serve at once.

Mother's Easy Biscuit.

Sift one cup of flour with a pinch of salt; add two teaspoonfuls of baking powder, work into it two tablespoonfuls of lard or butter and add one-half cup of mixed milk and water, beating hard for a moment to smooth out the lumps. The dough should be only a rather stiff batter in consistency; pour and bake in a hot oven 20 or 30 minutes.

FOR THE AFTERNOON TEA

How to Make Several Kinds of Dainty Sandwiches With Sweet Fillings.

Dainty sandwiches easily prepared for afternoon tea have sweet fillings. Brown, white or rye bread, with crusts removed and sliced very thin, may be used, or the mixtures are nice on unleavened wafers or buttered crackers. A pleasant variety is to spread crisp buttered toast with the fillings instead of making in sandwich form.

A stiffly whipped cream makes a good base for many fillings. Sweeten with confectioners' sugar and stir in chopped dates and ground English walnuts; again freshly grated coconut or grated sweet chocolate melted marshmallows. Hot marshmallow fudge is an especially nice sandwich filling, especially when used on thin slices of "coffee cake."

A nice orange filling is made from a syrup of sugar and water, the grated rinds of oranges and the strained juice. Thicken with a little cornstarch. Cool and spread thickly on the bread.

Cherry butter, mixed with finely chopped pecans, makes an appetizing sandwich. Nuts are nice with any jam or preserves, and especially good with spiced fruits or Marshmallow cherries, or bananas marinated in rum.

STUFFED SPANISH ONIONS

They Are Filled With Sausage, Surrounding With Gravy, Baked and Served Hot.

Select Spanish onions. If they are not large one onion for each person may not be too much. Remove the outer layers of the skin and boil the onions in water enough to cover them until they are tender, but not until they break. Blanch them by covering them with cold water. When quite cold remove a part of the soft interior and put some sausage in its place. Place the onions side by side in a baking dish. Dredge them with pepper, salt and flour. Pour around them a gravy (the gravy left over from the chicken pie will do very well) or a sauce prepared from beef extract dissolved in a little boiling water. Add the onion (cut up), which was scooped out, to flavor it. Bake the onions for about three-quarters of an hour or until the sausage has been thoroughly cooked. When ready to serve, put the onions on a platter, thicken the gravy with flour, strain it over the onions and serve.

American Delights.

Sure to prove a delight to the little folks are the novel dainties here given. Bake a chocolate cake mixture, and when cool scoop from it good-sized balls. Roll them in white frosting, and when set outline with melted chocolate put on with a small camel's-hair brush. The results are baseballs typical of America's best-loved sport. To make the cake cream one-half cup of butter and one cup of sugar; add two well-beaten eggs. Mix separately one and two-thirds cups of flour, two teaspoonfuls of baking powder, one-third teaspoonful of cinnamon. Add to first mixture, with one-half cup of milk, one teaspoonful of vanilla, and two squares of melted chocolate. Beat well and bake thirty-five to forty minutes.—Harper's Bazar.

Instead of Potatoes.

A dietitian talking with a woman who was lamenting the potatoes cut from her diet had advised her to substitute macaroni. As this is usually supposed to be fattening, directions for cooking it must be carefully followed.

By boiling the macaroni an hour and a half, the dietitian says, the injurious ingredients are converted into a food that is nourishing, yet without starch. When used in diet for obesity, it must not be dressed with milk, merely with a little butter, salt and pepper.

New Jar Opener.

The new jar opener operates by means of the wire loop at one end, with which it grips the cover of the jar and with a slight twist of the wrist it is opened. At the opposite end is a can opener, very sharp, strong and efficient, which has a new device of its own for clutching and cutting cans with little labor and no waste.

Oatmeal Cookies.

Take one and one-half cups flour, two and one-half cups oatmeal, one cup sugar, three-fourths cup of shortening, three-fourths cup of sour milk and one teaspoon of soda. If butter is not used for shortening add one salt-spoonful of salt, otherwise the cookies will have a flat taste.

Snowball Custard.

Make a bottled custard of one pint of milk, yolks of three eggs, four tablespoonfuls of sugar, and a little nutmeg. Whip whites stiff, drop by spoonful on hot custard and with a spoon cover the snowballs with the custard and pour in a dish. Serve cold.

Bacon and Potato Cake.

Cut bacon into dice, fry until crisp, then add potatoes, coarsely chopped; let brown, then set in oven a few minutes to brown the top. Serve in wedge-shaped pieces.



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